

DINNERLY



Feed A Crowd: Pork Chilli Con Carne

Same Meal Price, More Servings!



30 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 300g jasmine rice
- 1 onion
- 2 x 400g kidney beans
- pork mince
- 10g Mexican spice blend ¹⁷
- 400g diced tomatoes

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 1 tbs tomato sauce
- 2 tsp sugar

TOOLS

- medium saucepan with lid
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 540kcal, Fat 14.4g, Carbs 89.6g, Proteins 28.9g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **560ml (2¼ cups) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 13 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



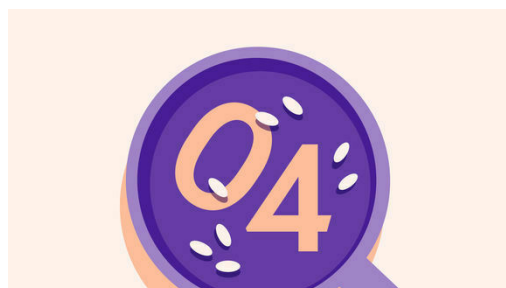
2. Prep ingredients

Meanwhile, finely chop the **onion**. Crush or finely chop **2 garlic cloves**. Drain and rinse the **beans**. Heat **1 tbs olive oil** in a large deep frypan over medium heat. Cook the onion and garlic, stirring occasionally, for 3 mins or until softened.



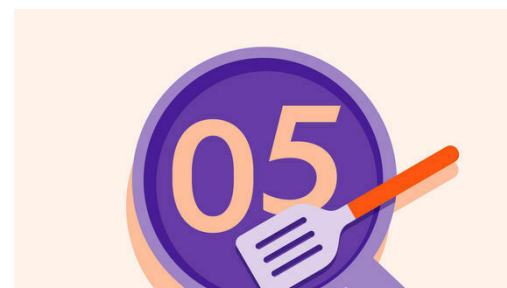
3. Brown pork

Add the **pork mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned. Stir in **1 tbs Mexican spice blend*** (see Feed A Crowd) and **1 tbs tomato sauce** and cook, stirring, for 30 secs or until fragrant.



4. Simmer pork

Add the **beans, tomatoes, 2 tsp sugar** and **125ml (½ cup) water** to the pork mixture and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 8-10 mins until slightly thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat.



5. Serve up

Divide the **rice** and **pork chilli con carne** among bowls and enjoy!



6. Feed A Crowd

We've suggested this amount of Mexican spice blend for flavour, but if you prefer less heat, reduce to taste, or if you like a lot of spice, add it all!